

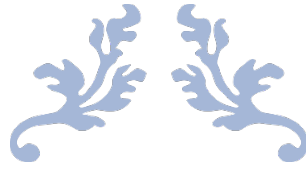


Staff Recipe Collection



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STAFF RECIPE COLLECTION

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JANUARY 1, 2020

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Savory



Basic Challah Recipe

Submitted by: Karen

Branch: Middlefield

Ingredients:

$\frac{3}{4}$ cup water
2 $\frac{1}{4}$ teaspoons (active dry or instant) yeast (1 packet)
1 $\frac{1}{2}$ tablespoons honey
2 eggs plus 1 more for egg wash
 $\frac{1}{4}$ cup vegetable oil or butter
3 cups flour
1 teaspoon salt



Instructions:

1. Place very warm (but not hot) water in mixing bowl.
2. Add yeast and honey, mixing lightly.
3. Allow to sit for 10 minutes or so... I usually do less... until you see little eruptions.
4. Add eggs and vegetable oil and mix with spoon. Add flour and salt and mix thoroughly. (Remember: salt kills yeast. Don't put the salt in with the yeast. Wait until you've added some of the flour.)
5. If the dough is not holding together as a ball, add a bit more oil or water. If the dough is very sticky, add more flour. The dough is ready when it sticks together as a ball and is not sticky to the touch when you poke your finger in (5-10 minutes of beating).
6. Turn the ball out onto a floured work surface and punch a few times until very smooth. Place in oiled bowl and cover in plastic wrap or a towel. Allow to rise *at least* one hour, preferably more (usually about an hour and a half), until dough has doubled in size. I only do one rise as a ball, but you can do more. I'm not convinced it does much to the texture but some people swear by it.
7. Punch down the ball in the bowl and remove. Punch out all air bubbles.
8. Braid in your preferred method. Allow to rise 20-30 minutes.
9. Top with an egg wash (I use the yolk and white) and sesame or poppy seeds if you like.
10. Bake at 350 degrees for 25-30 minutes on a greased baking sheet.

Note: You can use a bread thermometer (180-200 degrees) or poke at the seams. If they seem doughy, give it more time. You can always add foil if the top seems like it's browning too fast. I often have to foil five- and six-stranded challah because they're so much fatter.

Tamari Pork

Submitted by: Linda

Branch: Mobile Services

Ingredients:

2 pork tenderloins, 2-3 lb. total, excess fat and silver skin removed

Marinade:

3 tablespoons brown sugar

1 clove garlic

3-4 whole green onions, ends trimmed

½ cup tamari

¼ cup vegetable or olive oil

Instructions:

1. Place marinade ingredients in a blender or food processor and combine thoroughly.
2. Put pork in a zip-top gallon bag or other container and pour marinade over. Be sure that pork is completely covered by liquid.
3. Marinate 6 to 24 hours.
4. Remove pork from marinade, discarding marinade, and cook on preheated grill at medium high to high heat, 12 to 18 minutes, turning every few minutes, to internal temperature of 140 degrees.
5. Remove from heat and let rest 10 minutes.
6. Slice and serve.

***Note:** Tamari, a popular sauce used in Japanese cuisine, is found with the international/Asian foods at the grocery. Compared with most soy sauces, tamari is darker, contains little to no wheat, and has a stronger umami flavor. You may substitute soy sauce if necessary. The flavor of this grilled pork is outstanding - the longer it marinates, the better. And it could hardly be easier to put together.*

Apple Glazed Beef Brisket

Submitted by: Nancy

Branch: Bainbridge

Ingredients:

4-4½ lb. beef brisket
1 onion cut into quarters
1 garlic clove cut in half
8 whole cloves
water

Sauce:

10 oz. jar apple jelly
⅓ cup dry white wine
3 tablespoons minced green onions
3 tablespoons Dijon mustard
¼ teaspoon curry powder
½ teaspoon cracked pepper

Instructions:

1. In large saucepan or Dutch oven heat brisket, onion, garlic clove and water to cover meat.
2. Reduce heat to medium, cover and simmer 2½-3 hours until meat is fork tender (can also be done in slow cooker).
3. Cover and refrigerate (can be done a day ahead).
4. One hour before serving prepare sauce, cooking until ingredients meld together.
5. Heat oven to 325 degrees, place meat in oven and bake about 30 minutes, brushing with sauce.
6. Serve remaining sauce with meat.

***Note:** To cook on outdoor grill: place brisket on grill and cook about 20 minutes, brushing with sauce and turning occasionally.*

Caramelized Onion and Three Cheese Omelet

Submitted by: Kat

Branch: Bainbridge

Ingredients:

1 large onion, or 2-3 small onions, sliced thin
2 tablespoons cooking oil
3 tablespoons butter plus more for cooking the omelet
3 large eggs
1 tablespoon water
salt and pepper to taste
2 oz. cream cheese or Neufchatel, softened
1/8 cup Gorgonzola or blue cheese crumbles
1/8 cup shredded cheese of your choice (Parmesan, Cheddar, Monterey Jack, Mozzarella)

Instructions:

1. Set out cream cheese to soften. Slice the cream cheese into cubes while still cold.
2. In a medium sized heavy fry pan or saucepan place the cooking oil and 3 tablespoons butter. Add the onion slices and cook until translucent over medium heat for a few minutes stirring often – watch that they don't start to burn.
3. Turn heat to low and allow to cook gently until they are caramelized, up to 10 or 12 minutes. Stir occasionally. Remove from heat when soft and caramelized, set aside.
4. Put the two other cheeses in a small bowl near the stove, ready to go – omelets cook quickly. Place cream cheese and caramelized onions nearby as well.
5. In a medium bowl crack the 3 eggs, add the tablespoon of water, and salt and pepper. Beat with a fork or wire whisk until thoroughly combined.
6. Preheat an omelet pan or non-stick frying pan on medium-high heat and melt a tablespoon or more of butter in it, (you want plenty); shake the pan to evenly distribute butter – turn heat down to medium.
7. Pour the egg mixture into the pan, and with a wooden spoon stir the egg mixture all around the pan, allowing the uncooked egg to flow underneath some of the cooked egg. You want to keep it in a solid layer, not scramble the eggs, yet you want a fluffy texture. This will take about 2 minutes.
8. Turn heat to medium-low. Partially cover the pan with a large lid for 1 or 2 minutes more, to set the top.
9. Remove lid, add the cubed cream cheese, the rest of the cheese, and top with caramelized onions.
10. Using a spatula flip half the omelet over the filling and allow to cook 1 or 2 minutes more to melt the cheeses. You can slide the omelet onto a serving plate, or use a spatula to lift it out of the pan. Enjoy!

Curry Kima

Submitted by: Kris

Branch: Administration

Ingredients:

2 large onions diced
4 tablespoons of coconut oil, ghee, or butter
1 lb. of ground meat (beef, lamb, or turkey)
2 tablespoons of Garam Masala Curry Powder
1 tablespoon of hot curry powder
1 teaspoon salt
1 teaspoon black pepper
1 teaspoon of garlic powder or 3 cloves of minced garlic
1 teaspoon of cinnamon
1 teaspoon of ground ginger or grated fresh
1 teaspoon of turmeric
3 medium potatoes, peeled and cubed into small pieces
15 oz. can of diced tomatoes
1 bag of frozen peas

Instructions:

1. In large skillet melt butter, coconut oil, or ghee and sauté diced onions for 3 minutes, until translucent.
2. Add ground beef, curry, salt, pepper, garlic, cinnamon, ginger, and turmeric. Cook until the meat is browned, breaking up the meat as it cooks.
3. Drain fat from the meat. Add tomatoes and potatoes.
4. Cover and simmer for 20 minutes or until potatoes have softened. Add water or chicken broth after 10 minutes if needed.
5. Add frozen peas, remove from heat and cover for 5 minutes.
6. Serve warm with rice.

Spaghetti with Bacon and Pepperoncini (Adapted from Capellini Capriccios [Fine Cooking](#))

Submitted by: Chris

Branch: Geauga West

Ingredients:

1 1 lb. package thin spaghetti (I used Barilla whole grain)
1 1 lb. package bacon, chopped
1 large onion, thinly sliced
1 28 oz. can crushed tomatoes
½ cup water
1 16 oz. jar sliced pepperoncini (I used about three quarters of the jar)
¼ cup extra virgin olive oil
grated Parmesan cheese for topping, optional



Instructions:

1. To cook the spaghetti, bring a large pot of water to a boil over high heat.
2. When water comes to a boil, season generously with salt. Add pasta and cook it to the texture that you like (I typically cook mine for 10 to 12 minutes which may be more tender than some would prefer).
3. Drain.
4. Meanwhile, in a large skillet, cook bacon over medium-high heat until moderately brown (but not crispy).
5. Turn off heat and drain off most of the fat, leaving about a couple of tablespoons in the skillet along with the bacon.
6. Turn on heat to medium-high again and add onions, cook, stirring occasionally until softened (if it gets a little dry, just add some of the salted pasta water, a couple of tablespoons at a time).
7. Then, add the crushed tomatoes, water, and pepperoncini, and bring to a simmer.
8. Turn off heat, stir in pasta (which should still be warm/hot) and olive oil.
9. Serve, topped with Parmesan cheese if desired.

Apple Meatballs

Submitted by: Anonymous

Branch: Bainbridge

Ingredients:

1 lb. of ground beef/veal/pork (best with a combination of the three)
1 Granny Smith apple (or any tart apple) chopped into tiny squares
½ medium onion
2 tablespoons Romano cheese (make sure you have enough to snack on while you're cookin')
2 cloves garlic
1 egg
1 cup milk
2 pieces of stale bread
salt
black pepper
garlic powder
fresh parsley, chopped
spoonful of tomato paste

Instructions:

1. The night before, put your two pieces of stale bread in the milk to soak overnight.
2. Preheat your oven to 350 degrees.
3. In a large skillet, heat up some olive oil at medium heat. Once the oil is hot, put in your onions and chopped up apple bits. After around 5-7 minutes add your garlic and cook until fragrant and your apples/onions are soft.
4. In a large bowl, mix the meat, egg, soaked bread, tomato paste, cheese and about ⅓ of your salt, pepper, garlic powder, and parsley. In a smaller bowl or small plate mix the rest of your seasoning.
5. Add the onions, garlic, and apple.
6. Roll out medium to large sized meatballs and coat the outside with your seasoning mixture.
7. Once all your meatballs are coated, heat up some olive oil on your skillet at medium/medium high heat and once the oil is hot, brown the outside of your meatballs, around 3-5 minutes per meatball. Put your browned meatballs on a baking sheet.
8. Throw your browned meatballs in the oven for 25-30 minutes or until preferred doneness.
9. Eat.

***Note:** Alternatively, once you brown your meatballs, put them in a pasta sauce and let the sauce simmer for around an hour.*

Chicken Divan

Submitted by: Nancy

Branch: Bainbridge

Ingredients:

2 10 oz. pkgs frozen broccoli or 1½ bunches of fresh broccoli
2 cups sliced cooked chicken (3 chicken breasts cooked)
2 10¾ oz. cans cream of chicken soup
1 cup mayonnaise
1 teaspoon lemon juice
4 teaspoons curry powder
1½ cups shredded sharp Cheddar
½ cup soft bread crumbs
1 tablespoon melted butter

Instructions:

1. Cook broccoli and drain.
2. In greased shallow baking pan, arrange broccoli.
3. Top with sliced chicken.
4. Blend together soup, mayonnaise, lemon juice, and curry powder and pour over broccoli and chicken.
5. Sprinkle shredded Cheddar on top with buttered bread crumbs.
6. Bake in preheated 350-degree oven 25-30 minutes until heated through.

Chicken Chili

Submitted by: Eric

Branch: Bainbridge

Ingredients:

2 chicken breasts
1 jalapeño pepper
16 oz. chicken broth
1 18.5 oz. tomato basil soup
1 can tomato paste
1 onion (chopped)
2 sweet peppers (chopped)
1 12 oz. bag of frozen sweet corn
1 15.5 oz. can of black beans
1 15.5 oz. can of kidney beans
1 can of diced tomatoes
1 8.8 oz. package of ready to serve rice (plain or chicken flavored)
chili powder
Italian seasoning
garlic powder



Instructions:

1. Season chicken breasts with Italian seasoning and garlic powder and put into crockpot with chicken broth and sliced jalapeño. Cook until chicken breasts are fully cooked and tender.
2. Remove jalapeño pepper. (My family does not like anything too spicy, so I remove the pepper. If you like spicier you could leave it in and even add more).
3. Shred chicken breasts.
4. Add to shredded chicken and broth, drained beans, tomatoes, corn, soup, paste, onion, and peppers.
5. Cook rice according to instructions on package and add to mixture.
6. Mix ingredients well.
7. Once items are mixed well, cover the top with chili powder and stir well.
8. Simmer in crockpot for 2-3 hours and serve.

Sloppy Joes

Submitted by: Christine

Branch: Chardon

Ingredients:

1 lb. of hamburger
1 tablespoon sugar
1 tablespoon apple cider vinegar
1 tablespoon mustard
1 onion
1 green pepper
ketchup
salt and pepper to taste

Instructions:

1. Brown hamburger and drain.
2. Add in ingredients above.
3. Then coat with ketchup.
4. Top sandwich bun tops with salt and butter and warm in 250 degree oven for 10 minutes.

Title: Sweet and Sour Meatballs

Submitted by: Maryellen

Branch: Bainbridge

Ingredients:

2 tablespoons cornstarch
1 cup packed brown sugar
2 13 ¼ oz. cans pineapple chunks
2 tablespoons soy sauce
⅔ cup vinegar
1 cup coarsely chopped green pepper
1 package frozen meatballs

Instructions:

1. Mix cornstarch and sugar in large skillet over medium heat.
2. Stir in pineapple with syrup, soy sauce, and vinegar.
3. Cook while stirring continuously until sauces thickens and boils.
4. Add meatballs, cook until meatballs are hot.
5. Simmer for 10 minutes.
6. Add green pepper cover and simmer for additional 5 minutes.

Eggplant “Lasagna” (low carb/ keto friendly)

Submitted by: Kat

Branch: Bainbridge

Ingredients:

2 large eggplants, peeled
1 large jar marinara sauce
1-2 tablespoons olive oil
1 lb. Italian sausage
1 lb. Ricotta cheese (whole milk or part skim)
1 cup shredded Parmesan cheese, reserving some for the top
2 ½ cups shredded Mozzarella cheese



Instructions:

1. Preheat oven to 400 degrees.
2. Line a baking sheet (you may need 2) with parchment paper, or spray with cooking spray.
3. Cut off ends and peel the eggplant.
4. Slice the eggplants ¼ inch thick. (A mandolin is very useful for this.)
5. Place the eggplant slices in a single layer on baking sheets and bake for 15 minutes. Leave the oven on.
6. Meanwhile, in a large fry pan or pot, add 1-2 tablespoons olive oil and heat on medium heat.
7. Crumble the Italian sausage into it and fry until cooked through.
8. Drain, set aside.
9. Spread a thin layer of marinara sauce in the bottom of a 9X13 inch baking pan. Layer ⅓ of the eggplant slices like you would lasagna noodles. Add evenly spaced dollops of half the container of Ricotta, half of the Parmesan, 1 cup of the Mozzarella, and half of the Italian sausage. Add a layer of marinara sauce.
10. Add another ⅓ of the eggplant slices. Repeat layering with remaining Ricotta, Parmesan, reserving a little for the top, another cup of Mozzarella and the other half of the Italian sausage.
11. Add another layer of marinara sauce. Add last layer of eggplant slices, marinara sauce, the remaining ½ cup of Mozzarella and sprinkle with the rest of the Parmesan if you like.
12. Bake in 400 degree oven for 30 minutes. Let the pan sit for 10 minutes before serving.

Italian Pantry Soup

Submitted by: Cindy

Branch: Geauga West

Ingredients:

24 oz. chicken broth
2 cans white beans (drained)
16 oz. spaghetti sauce
12 oz. (dry) pasta

Instructions:

1. Cook pasta as directed.
2. Meanwhile, combine the rest of the ingredients into a stock pot and simmer while the pasta is cooking, for at least ten minutes, stirring occasionally.
3. Drain and add pasta.
4. Heat through.



Note: *This super easy to make soup has a minestrone vibe without fresh ingredients (if you have zucchini it would be awesome!). You can easily adapt this to vegan if you use your preferred stock. Mangia!*

Noodles and Meatballs

Submitted by: Gail

Branch: Bainbridge

Ingredients:

1 lb. ground meat
2 cans cream of mushroom soup
2 tablespoons diced onion
½ cup bread crumbs
1 tablespoon parsley
1 cup water
1 egg, slightly beaten
¼ teaspoon salt
cooked noodles

Instructions:

1. Combine soup and water.
2. Add ¼ cup of mixture to other ingredients. Mix well.
3. Shape into balls. Brown in skillet. Drain any grease. Blot meatballs with paper towel.
4. Put meatballs back into skillet.
5. Add remaining soup/water mixture and heat to boiling. Serve over cooked noodles.

Easy White Bean Dip

Submitted by: L'Wanda

Branch: Bainbridge

Ingredients:

1 15 oz. can cannellini beans (if the beans are canned, they should be rinsed in a colander)
2 tablespoons olive oil
4-6 tablespoons of water
A splash of white or rose wine
½ teaspoon flakey sea salt
⅛ teaspoon pepper
1 clove of minced garlic

Instructions:

1. Place liquid ingredients in blender, followed by beans & seasonings.
2. Blend on high until desired consistency, adding more water as needed.
3. Place dip in bowl, garnish as desired (I used fresh sage).
4. Serve with fresh veggies as an appetizer. Goes well with your favorite beverage.

Corned Beef Soup

Submitted by: Doris

Branch: Bainbridge

Ingredients:

1 small yellow onion, diced
1 large carrot, sliced and quartered
1 medium potato, diced
1 tablespoon butter
About 24 oz. beef broth
1 can corned beef
4 oz. macaroni, uncooked
1 5.5 oz. V8 juice

Instructions:

1. Sweat the onion in the butter.
2. Add broth and bring to a boil.
3. Add the carrots and potato and cook for 10 minutes.
4. Add cubed corned beef and macaroni and continue to boil for another 7 minutes.
5. Lastly, add the V8 and parsley flakes if desired.

Pumpkin Knot Rolls

Submitted by: Karen

Branch: Middlefield

Ingredients:

1 package ($\frac{1}{4}$ oz. each) active dry yeast
 $\frac{1}{2}$ cup warm whole milk (110 to 115 degrees)
 $\frac{1}{4}$ cup butter, softened
 $\frac{1}{4}$ cup sugar
 $\frac{1}{2}$ teaspoon pumpkin pie spice (or to taste)
 $\frac{1}{2}$ cup canned pumpkin (not pie filling)
2 large eggs, divided use
1 teaspoon salt
3 cups all-purpose flour
 $\frac{1}{2}$ tablespoon cold waters
sesame or poppy seeds, optional



Instructions:

1. In a bowl, dissolve yeast in warm milk.
2. Add the butter, sugar, pumpkin, pumpkin pie spice, 1 egg, salt and 2 cups flour. Beat until smooth.
3. Stir in enough remaining flour to form a soft dough.
4. Turn onto a lightly floured surface; knead until smooth and elastic, 6-8 minutes.
5. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.
6. Punch dough down. Turn onto a lightly floured surface. Shape each portion into 20 balls.
7. Roll each ball into a 10-inch rope; tie into a knot and tuck ends under.
8. Place 2 inches apart on greased baking sheets. Cover and let rise until doubled, about 30 minutes.
9. In a small bowl, beat water and remaining egg. Brush over rolls.
10. Sprinkle with sesame or poppy seeds if desired.
11. Bake at 350 degrees for 15-17 minutes or until golden brown.
12. Remove from pans to wire racks.

Note: *These rolls are the lightest, most delicious ones I've ever tasted...and everyone else seems to agree. The pumpkin gives them mild flavor, moist texture and a pretty golden color. At our house, it wouldn't be the holidays without them.*

Broccoli Casserole

Submitted by: Maryellen

Branch: Bainbridge

Ingredients:

1 cup grated Cheddar cheese
2 packages chopped broccoli
2 eggs
1 cup mayonnaise
1 cup mushroom soup
2 tablespoons grated onion
salt
pepper
Ritz Crackers

Instructions:

1. Boil broccoli for 5 minutes.
2. Drain and add eggs, Cheddar cheese, mayonnaise, mushroom soup, and onion.
3. Salt and pepper to taste.
4. Place mixture in casserole dish and cover with Ritz Cracker crumbs.
5. Bake at 350 degrees for 45 minutes.

Larry's Bean Salad

Submitted by: Larry

Branch: Mobile Services

Ingredients:

1 can wax beans
1 can green beans
1 can lima beans
1 can kidney beans
1 can garbanzo beans
1 red pepper chopped
1 green pepper chopped
1 large sweet onion chopped
¼ cup dried parsley
1 cup sugar
⅓ cup vegetable oil
⅔ cup apple cider vinegar
½ teaspoon kosher salt
fresh ground black pepper

Instructions:

1. Drain and rinse beans and place in a large bowl or container.
2. Add remainder of ingredients and gently toss or stir.
3. Cover and refrigerate for at least one day.

***Note:** Covered, it will keep for a week or more. When my father returned from fighting in Europe during the end days of WWII, he opened a diner in his hometown of Webster Springs, WV. This salad was a side dish he served with lunch sandwiches. It has been a family favorite since.*

Grandma's Sweet Nutty Wieners

Submitted by: Karen

Branch: Middlefield

Ingredients:

1 tube 8 oz. refrigerated crescent rolls
24 miniature smoked sausage links
½ cup butter, melted
½ cup chopped nuts
3 tablespoons honey
3 tablespoons brown sugar

Instructions:

1. Unroll crescent dough and separate into triangles.
2. Cut each large triangle lengthwise into 3 triangles.
3. Place sausages on wide end of triangles and roll up tightly.
4. Combine remaining ingredients in an 11x7 inch baking dish.
5. Arrange sausage rolls, seam side down, in butter mixture.
6. Bake, uncovered, at 400 degrees for 15-20 minutes or until golden brown.

Chicken Alouette Presents

Submitted by: Dianne

Branch: Bainbridge

Ingredients:

17 oz. package frozen puff pastry- thawed
4 oz. package of garlic and herb Alouette cheese
6 boneless, skinless chicken breast halves
½ teaspoon salt
⅛ teaspoon pepper
1 egg beaten
1 tablespoon water

Instructions:

1. Unfold pastry, roll out into 14X12 inch rectangle on floured surface.
2. Cut one sheet into 4-7X6 inch rectangles and second sheet in 2-7X6 inch rectangles and one 14X16 inch rectangle and set aside.
3. Shape 7X6 inch rectangles into ovals by trimming off the corners.
4. Spread Alouette cheese evenly on pastry.
5. Sprinkle chicken breasts with salt and pepper.
6. Then place chicken breasts on the 7X6 inch pastry sheets and flip the ends over the chicken- the chicken should be totally enclosed in the pastry sheet.
7. Place each bundle (seam side down) on a lightly buttered baking sheet.
8. Cut remaining large pastry into 12X¼ inch strips.
9. Twist strips and place on bundles like you're tying a package. Tuck ends under bundle.
10. Refrigerate for 2 hours.
11. Combine egg and water then lightly brush over the "presents".
12. Bake at 400 degrees on a lower oven rack for 25 minutes or until golden brown.
13. Garnish with parsley or kale if desired.

Spicy Egg Salad

Submitted by: Kim

Branch: Chardon

Ingredients:

6-8 hardboiled eggs
1½ cups mayonnaise
2 tablespoons Siracha hot sauce
1 tablespoon Dijon Mustard
1 teaspoon cumin
1 teaspoon garlic powder

Instructions:

1. Mix all ingredients except eggs to make the sauce.
2. Chop up eggs and fold into sauce.
3. Refrigerate for 1 hour+.

***Note:** Really good on toasted rye!*

Buffalo Chicken Dip

Submitted by: Karen

Branch: Middlefield

Ingredients:

1 package (8 oz.) cream cheese, softened
1 cup cooked chicken breast
½ cup Buffalo wing sauce
½ cup ranch or blue cheese salad dressing
2 cups shredded Colby-Monterey Jack cheese
French bread baguette slices, celery ribs or tortilla chips

Instructions:

Oven:

1. Preheat oven to 350 degrees.
2. Spread cream cheese into an ungreased shallow 1-qt. baking dish.
3. Layer with chicken, wing sauce and salad dressing.
4. Sprinkle with cheese.
5. Bake, uncovered, 20-25 minutes or until cheese is melted. Serve with baguette slices.

Slow Cooker:

1. Beat cream cheese and mix in wing sauce and dressing.
2. Fold in shredded chicken and half of the cheese.
3. Pour into greased slow cooker and top with remaining cheese.
4. Heat on low for three hours or until desired temperature. Serve.

Sweet



World's Best Cinnamon Rolls

Submitted by: Karen

Branch: Middlefield

Ingredients:

3½ to 4 cups all-purpose flour
⅓ cup granulated sugar
1 teaspoon salt
2 packages instant yeast (1 packet = 2¼ teaspoons)
1 cup very warm milk (120 to 130 degrees)
¼ cup softened butter
1 large beaten egg

Filling:

¼ cup (½ stick) butter, softened to room temperature
1 teaspoon ground cinnamon
⅓ cup packed brown sugar
⅓ cup white sugar

Glaze:

1 cup powdered sugar
1 teaspoon vanilla extract
2-3 tablespoons milk or coffee

Instructions:

To make dough:

1. In a large bowl, mix the flour, the sugar, salt, and yeast together until evenly dispersed. Set aside.
2. In a small microwavable bowl, heat the milk and butter together in the microwave until the butter is melted (about 30-45 seconds).
3. Stir the butter mixture into the flour mixture.
4. Add the egg and knead with hand or with stand mixer for 10 minutes or until the dough is no longer sticky.
5. Place in a lightly greased bowl and let rest for about 20 minutes.

To make filling:

1. After the dough has rested for 20 minutes, spread it out in a 15x9 inch rectangle.
2. Spread the softened butter on top.
3. Mix together the cinnamon and sugar and sprinkle it all over the dough.
4. Roll up the dough tightly and cut into 12 small pieces (using dental floss) and place in a greased 9x13 pan and lightly cover with plastic wrap.
5. Let rise for one hour or so until doubled. (REMOVE THE PLASTIC WRAP)
6. Turn on the oven to 350 degrees and bake the cinnamon rolls for 30-35 minutes or until golden.
7. Remove from oven and top with glaze (if using) while still warm.

To make glaze:

1. Mix the powdered sugar, vanilla and 2 tablespoons milk or coffee together until smooth and lump free.
2. Drizzle over warm rolls.

Variation for Sticky Buns:

¼ cup melted butter

½ cup brown sugar

2 tablespoons corn syrup

1. Mix and pour into 9x13 pan and place cut rolls on top of mixture.
2. Let raise.
3. Bake as directed.
4. Do not glaze. Invert and remove from pan immediately after baking.

Strawberry Cake Cookies

Submitted by: Mike

Branch: Bainbridge

Ingredients:

1 teaspoon baking powder
2 large eggs
⅓ cup vegetable or canola oil
½ teaspoon vanilla extract
1 ¼ cups of semi-sweet chocolate chips (or whatever kind someone wants to use)
1 box of strawberry cake mix (Duncan Hines, Pillsbury, etc.)



Instructions:

1. Preheat oven to 350 degrees. Line a baking sheet with parchment paper.
2. In a large bowl, mix together the cake mix and baking powder. Set aside, and in a smaller bowl, whisk the eggs, oil, and vanilla. Add the egg mix to the cake mix and stir to form a dough until all dry cake pockets are gone. Proceed to mix in chocolate chips.
3. Drop rounded balls of dough (about 2 tablespoons each) onto the baking sheet. If you want, add a few more chocolate chips on top for aesthetic or for extra chips if it seems to be lacking some.
4. Bake for 10 minutes. Allow to cool for 3 minutes - cookies will be very soft at first. Feel free to gently press them down if they aren't sinking. Transfer to wire rack to cool completely.

Chess Cake Squares

Submitted by: Karen

Branch: Middlefield

Ingredients:

1 18.25 oz. package yellow cake mix
1 stick of melted butter
1 egg
1 teaspoon cinnamon
1-8 oz. package of cream cheese
3 cups confectioners' sugar
3 eggs
1 teaspoon vanilla

Instructions:

1. Preheat oven to 350 degrees.
2. Grease and flour a 9X13 inch pan.
3. Mix together the cake mix, melted butter, cinnamon and egg.
4. Press mixture into the bottom of the prepared pan and set aside.
5. In a large bowl, beat the (softened) cream cheese with the confectioners' sugar.
6. Beat in the eggs one at a time until blended.
7. Pour cream cheese mixture over crust.
8. Bake in the preheated oven for 40 minutes.
9. Cool in the pan then cut into squares before serving.
10. Sprinkle with powdered sugar.

Grandma Marie's Best Banana Cake

Submitted by: Michelle

Branch: Thompson

Ingredients:

$\frac{2}{3}$ cup oleo
1 $\frac{1}{2}$ cups sugar
2 eggs (separated)
1 cup mashed bananas
1 teaspoon vanilla
2 cups flour
1 $\frac{1}{2}$ teaspoons baking powder
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ cup hot water
1 teaspoon baking soda

Instructions:

1. Beat together oleo and sugar.
2. Add yolks (set aside whites), bananas, vanilla, flour, baking powder and salt and mix well.
3. In a separate bowl dissolve baking soda in hot water and add to batter.
4. Beat 2 egg whites until stiff and fold into batter.
5. Pour into lightly greased 8X12 pan.
6. Bake at 350 degrees for about 35 minutes.

Milly's Frosted Banana Bars

Submitted by: Karen

Branch: Middlefield

Ingredients:

½ cup butter or margarine
2 cups sugar
3 eggs
1½ cups mashed ripe bananas (~3 medium bananas)
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
pinch of salt

Frosting:

6 oz. butter or margarine
6 oz. cream cheese
3 cups confectioners' sugar
1½ teaspoons vanilla extract

Instructions:

Bars:

1. Preheat oven to 350 degrees.
2. Cream butter and sugar.
3. Beat in eggs, bananas and vanilla.
4. Combine flour, baking soda and salt. Add to the creamed mixture and mix well.
5. Pour into a greased 15X10X1 inch baking pan.
6. Bake at 350 degrees for 25-30 minutes until bars are done (toothpick test).
7. Cool.

Frosting:

1. Cream butter and cream cheese together.
2. Gradually add confectioners' sugar and vanilla.
3. Beat well.
4. Spread over cooled bars.

Chocolate Chip Toffee Bars

Submitted by: Sue

Branch: Newbury

Ingredients:

2 $\frac{1}{3}$ cups flour
2/3 cup firmly packed light brown sugar
3/4 cup margarine
1 egg slightly beaten
1 cup chopped nuts
1 12 oz. package semi-sweet chocolate chips
1 14 oz. can Eagle Brand Sweetened Condensed Milk
1 10 oz. package toffee bits

Instructions:

1. Preheat oven to 350 degrees.
2. In large bowl stir together flour and sugar.
3. Cut in margarine until mixture resembles coarse crumbs.
4. Add egg, mix well. Stir in 1/2 cup chocolate chips and nuts.
5. Reserve 1 1/2 cups crumb mixture. Press remaining crumb mixture onto bottom of 13X9 inch greased baking dish.
6. Bake 10 minutes.
7. Pour condensed milk evenly over crust.
8. Top with 1 1/2 cups toffee bits.
9. Sprinkle reserved crumb mixture and remaining chocolate chips over top.
10. Bake 25-30 minutes until golden brown.
11. Sprinkle with remaining toffee bits.
12. Cool completely.

Oh Henry Bars

Submitted by: Kim

Branch: Chardon

Ingredients:

1 cup brown sugar
2 cups quick oats
1¼ cups flour
1 teaspoon salt
1 teaspoon baking soda
¾ cup butter
⅓ cup corn syrup
1 teaspoon vanilla

Icing:

1 cup chocolate chips
⅔ cup peanut butter

Instructions:

1. Combine oats, syrup, vanilla and salt.
2. Add mixture of melted butter, corn syrup and vanilla and blend well.
3. Press into a greased and floured 9X13 inch pan.
4. Bake for 20 minutes at 350 degrees (do not over bake!).
5. Spoon peanut butter over hot mixture and sprinkle with chocolate chips and leave in oven 5 minutes to melt.
6. Spread topping over the bars.
7. Remove from oven and let cool.

Aunt Ruth's Apple Cake

Submitted by: Eric

Branch: Bainbridge

Ingredients:

4 cups apples, peeled, cored and chopped into pieces (any kind of apple will work)

½ cup cooking oil

2 eggs

1 teaspoon vanilla

1 tablespoon water

2 cups flour

2 cups sugar

¾ teaspoon baking powder

2 teaspoons baking soda

2 teaspoons cinnamon

¾ teaspoon salt

Instructions:

1. Mix all ingredients together. They do not have to be mixed in any certain order. Mixture can be dry.
2. Spray bottom of 13X9 pan with cooking oil spray.
3. Pack mixture in pan.
4. Bake for one hour at 350 degrees. Cake will be golden brown and moist.
5. Serve hot or room temperature with whipped cream or ice cream.

Sour Cream Horns

Submitted by: Karen

Branch: Middlefield

Ingredients:

2 cups flour
1 cup butter
 $\frac{3}{4}$ cup sour cream
1 egg yolk
1 cup ground nuts
1 cup sugar
 $\frac{1}{2}$ teaspoon cinnamon

Instructions:

1. Mix flour and butter as for pie crust.
2. Mix sour cream and egg yolk and stir into flour mixture.
3. Wrap in waxed paper and refrigerate 2-3 hours.
4. Take out and divide dough into 3 parts.
5. Roll into 12-inch circle.
6. Cut each circle into 12 wedges.
7. Mix nuts, sugar, and cinnamon and sprinkle on top.
8. Roll each wedge from wide end to the point.
9. Shape into horns.
10. Place 1 inch apart on ungreased cookie sheet.
11. Bake at 350 degrees for 15-18 minutes.
12. Cool and sprinkle with powdered sugar.

Cookie Cake

Submitted by: Gail

Branch: Bainbridge

Ingredients:

1 package Nabisco Famous Chocolate Wafers

1 container Cool Whip (or, you can make your own whipped cream)

Instructions:

1. Spread Cool Whip on one side of a wafer, stand on end in a serving dish.
2. Place another wafer against the whipped cream.
3. Continue putting wafers together with whipped cream in between. Works best if two rows of wafers are made. When wafers have run out, spread the rest of the whipped cream over the entire creation.
4. Place in refrigerator overnight. Best served the next day, as the wafers will get soft.

Banana Cream Cheese Swirl Brownies

Submitted by: Kat

Branch: Bainbridge

Ingredients:

3 large eggs (2 yolks will be saved for another use or discarded)
6 tablespoons butter, softened
1 cup sugar, divided
3 teaspoons vanilla extract
½ cup all-purpose flour
¼ cup Hershey's Special Dark Cocoa (or regular cocoa)
1 8 oz. package cream cheese (Neufchatel does not work well in this recipe)
½ teaspoon banana extract (optional)
1 ripe banana, mashed

Instructions:

1. Preheat oven to 350 degrees.
2. Separate 2 eggs, putting each white in a separate small bowl, set aside. (Discard yolks or save for another use.)
3. In a small bowl beat butter and ¾ cup of sugar until crumbly.
4. Beat in the whole egg, one egg white and vanilla until well combined.
5. Combine flour and cocoa, gradually add to egg mixture until blended.
6. Spray a 9X9 inch baking pan with cooking spray.
7. Pour batter into prepared pan; set aside.
8. In a small bowl beat cream cheese, remaining sugar, ½ teaspoon banana extract (if using), and mashed ripe banana until smooth. Beat in remaining egg white.
9. Drop by rounded tablespoonfuls over the batter.
10. Cut through the batter with a knife to swirl.
11. Bake 25-30 minutes or until set and edges pull away from the sides of the pan.
12. Cool on a wire rack.

Brown Sugar Pie

Submitted by: Doris

Branch: Bainbridge

Ingredients:

one unbaked pie shell, (I prefer Marie Callender's frozen)

1 cup brown sugar

2 tablespoons flour

pinch of salt

1 can evaporated milk

2 tablespoons butter

cinnamon

Instructions:

1. Crumble dry ingredients in the bottom of pie shell.
2. Pour 1 can evaporated milk on top of dry ingredients.
3. Crumble 2 tablespoons butter on top and generously shake on cinnamon.
4. Bake at 350 degrees for 50-60 minutes.
5. Pie should bubble up in the middle when done. It does not set firm.

Fruit Salsa and Cinnamon Tortilla

Submitted by: Maryellen

Branch: Bainbridge

Ingredients:

Salsa:

2 cups strawberries
2 unpeeled green apples
2 cups peeled kiwi
1 orange
3 tablespoons apple jelly
2 tablespoons brown sugar

Tortillas:

1 package soft tortillas
cinnamon
sugar
water

Instructions:

1. Chop fruit. (feel free to add additional fruits to taste)
2. Mix fruit thoroughly.
3. Squeeze juice of 1 orange onto mixture.
4. Add apple jelly and brown sugar and mix thoroughly.
5. Refrigerate.
6. To make tortillas, cut round tortillas.
7. Place tortillas on cookie sheet.
8. Sprinkle tortillas with water.
9. Then sprinkle with mixture of cinnamon and sugar.
10. Bake at 350 degrees until crisp.
11. Serve with chips and refrigerated dip.

Apple Crisp

Submitted by: Jenna

Branch: Middlefield

Ingredients:

10 apples peeled, cored and sliced
1 cup brown sugar
1 teaspoon cinnamon (plus additional for sprinkling)
2 cups oatmeal (quick or rolled oats)
 $\frac{2}{3}$ cup flour
 $\frac{2}{3}$ cup butter/margarine melted

Instructions:

1. Put prepared apples in a 9x13 pan (I prefer glass baking dishes). Sprinkle lightly with cinnamon.
2. In a separate bowl mix brown sugar, oatmeal, flour, and the teaspoon of cinnamon.
3. Melt the butter and pour it over the oatmeal mixture. Stir thoroughly.
4. Pour the oatmeal mixture over the apples. Spread it evenly.
5. Bake at 375 degrees for 30 minutes or until apples are soft and the crumble is a golden brown.
6. Serve warm with a scoop of vanilla ice cream, or on its own.

***Note:** This recipe also tastes good with pears, cherries, blueberries, and peaches, though the cinnamon can be adjusted/omitted according to personal taste when using other fruit, or white sugar used for a crisper crumble for juicier fruit.*

Rhubarb or Blueberry Coffee Cake

Submitted by: Nancy

Branch: Bainbridge

Ingredients:

1 cup brown sugar
½ cup butter
1 egg
2 cups flour
½ teaspoon salt
1 teaspoon baking soda
1 cup sour cream
2½ cups rhubarb or blueberries (cut rhubarb in ½ inch pieces)

Streusel topping:

1 cup flour
⅓ cup sugar
⅓ cup brown sugar
1½ teaspoons cinnamon
½ cup (1 stick) cold butter, diced

Instructions:

1. Cream brown sugar with butter, add egg.
2. Sift flour, soda, salt and add to creamed mixture alternately with sour cream.
3. Then add rhubarb or blueberries into batter.
4. Mix streusel topping ingredients together and sprinkle over batter.
5. Put into greased and floured 13x9 pan.
6. Bake at 350 degrees for 40-45 minutes.

Chocolate Cherry Banana Bread

Submitted by: Chris

Branch: Geauga West

Ingredients:

½ cup dried cherries, coarsely chopped, steeped in 1 cup hot water for 15 minutes, drained
1¾ cups unbleached all-purpose flour
¼ cup Dutch-processed cocoa powder, sifted
⅔ cup packed dark brown sugar
2 teaspoons baking powder
½ teaspoon salt
1½ cups mashed bananas (3 to 4 bananas)
2 large eggs, beaten
6 tablespoons oil
2 teaspoons vanilla extract



Instructions:

1. Preheat the oven to 350 degrees. Grease a 9×5 inch loaf pan (I use PAM baking spray).
2. Whisk or stir together flour, cocoa powder, brown sugar, baking powder, and salt, breaking up clumps of sugar in the process.
3. Make a well in the center and add the bananas, eggs, oil, and vanilla. Stir until evenly blended. Fold in the drained cherries.
4. Pour batter into prepared pan. Bake for 45 to 50 minutes, or until a toothpick inserted in the center comes out clean.
5. Cool bread in the pan for 10 minutes, then turn out onto a rack to cool completely.

Cheryl's Famous Blintz Recipe

Submitted by: Cheryl

Branch: Chardon

Ingredients:

Filling:

8 oz. cream cheese
1 large carton of cottage cheese
1 teaspoon vanilla
2 tablespoons of sugar

Topping:

Make or buy choice of fruit sauce (similar to pie filling)

Crepes:

4 eggs
4 tablespoons oil
2 cups milk
1½ cups flour
½ teaspoon salt

Instructions:

Filling:

1. Blend 8 oz. of cream cheese with a large carton of cottage cheese, 1 teaspoon vanilla and 2 tablespoons of sugar. Light or reduced fat cheeses may be used, depending on your taste and calorie requirements.
2. Refrigerate until needed.

Topping:

3. Make a thick blueberry, strawberry, peach or raspberry sauce (similar to pie filling) to pour over the top of the cheese-filled crepe or use fresh fruit. We sometimes blend rhubarb with our favorite fruits to make a fruit compote topping. May serve warm or chilled.

Crepes: (Makes about 16 7- 8 inch crepes.)

4. Blend on low speed of mixer: 4 eggs, 4 tablespoons oil and 2 cups milk.
5. Add 1½ cups flour, ½ teaspoon salt
6. Beat until smooth.